

# *Appetizers*

## **Pheasant Strips**

Southern style breaded strips of pheasant, served with a chipotle honey dipping sauce  
\$16

## **German Pretzel and Sausage Board**

Extra large pretzels served with Warbeard beer cheese, whole grain mustard,  
Pheasant Sausage and German Sausage  
\$17

## **Shotgun Shrimp**

Hand breaded shrimp, fried golden brown, tossed in our spicy chili sauce  
\$15

## **Skillet Queso**

House made queso with seasoned beef, served with salsa and tortilla chips  
\$11

## **Fried Mushrooms**

A large basket of hand breaded mushrooms Served with Marinara and Ranch  
dipping sauces  
\$8

# *Salads*

## **Big Chicken Salad**

A large house salad with your choice of dressing and topped with hand breaded chicken tenders  
\$15

## **Cobb Salad with Sliced Tenderloin**

Mixed greens with tomato slices, hard boiled egg, Maytag bleu cheese, bacon strips, avocado, and 4 ounces of  
grilled tenderloin grilled medium. Served with our housemade blue cheese dressing  
\$26

Flint Oak requests your cooperation by turning your cell phone to silent or vibrate while Dining



# *Steakhouse*

## **Flint Oak Filet**

An eight-ounce center cut steak aged in house for 21 days and grilled to order  
\$37

## **Steak Frites**

Ten ounce petite tender, grilled to order, sliced and served with our house cut french fries and topped with cowboy butter  
\$24

## **Grilled Ribeye**

Aged in house at least three weeks for optimal flavor and tenderness, hand cut and trimmed to sixteen-ounces and grilled to order  
\$36

## **Exotic Burger**

A ground blend of Wagyu beef, Elk, Buffalo and wild boar, grilled medium and served with house cut truffle fries  
\$19

## **Dry Aged Pork Chops**

Fourteen ounce bone-in, dry aged porkerhouse chop from Compart Family Farms, raising Duroc pork Served with our house made white BBQ sauce and garlic parmesan potato wedges  
\$26

## **Add On**

Sautéed Wild Mushrooms \$4

Bacon and Bleu \$4

## **Sides**

Jumbo Baked Potato \$4 Loaded \$6 Street Corn \$5

Garlic Mashed Potatoes \$5 Roasted Brussel Sprouts & Bacon \$6

### **Temperature Chart**

**Rare:** Cold red center \* **Medium Rare:** Warm red center \* **Medium:** Hot red center

**Medium Well:** Hot pink center \* **Well:** Brown center

**Consuming raw or undercooked meat, poultry, shellfish may increase your risk of food borne illness**

# *Lodge Specialties*

## **Southern Fried Quail**

**Three fried quail, Served with potato and mushroom hash, two fried quail eggs and spicy homemade ketchup**

**\$32**

## **Roasted Garlic Half Chicken**

**Oven roasted half chicken topped with garlic butter and served with roasted potatoes**

**\$19**

## **Cajun Salmon and Shrimp**

**Eight ounce blackened salmon filet and blackened shrimp, served with cowboy butter, cajun tartar sauce and steamed white rice**

**\$24**

## **Devlin Chicken Fried Steak**

**A large slice of Snake River Farms wagyu steak, tenderized and breaded to order, cooked to a golden brown. Served with mashed potatoes and a creamy country gravy**

**\$25**

**\*Half Order \$18\***

## **Cornmeal Walleye**

**Hand breaded and lightly fried walleye**

**Served with wild rice pilaf and a Cajun tartar sauce**

**\$28**

**Lodge Specialties are served with vegetable dejour, fresh bread and house salad**

## *Desserts*

### **Flint Oak's Famous Cinnamon Apple Dumpling**

*A traditional favorite served warm with cinnamon sauce and vanilla bean ice cream*

**\$9**

**Dessert of the Day**